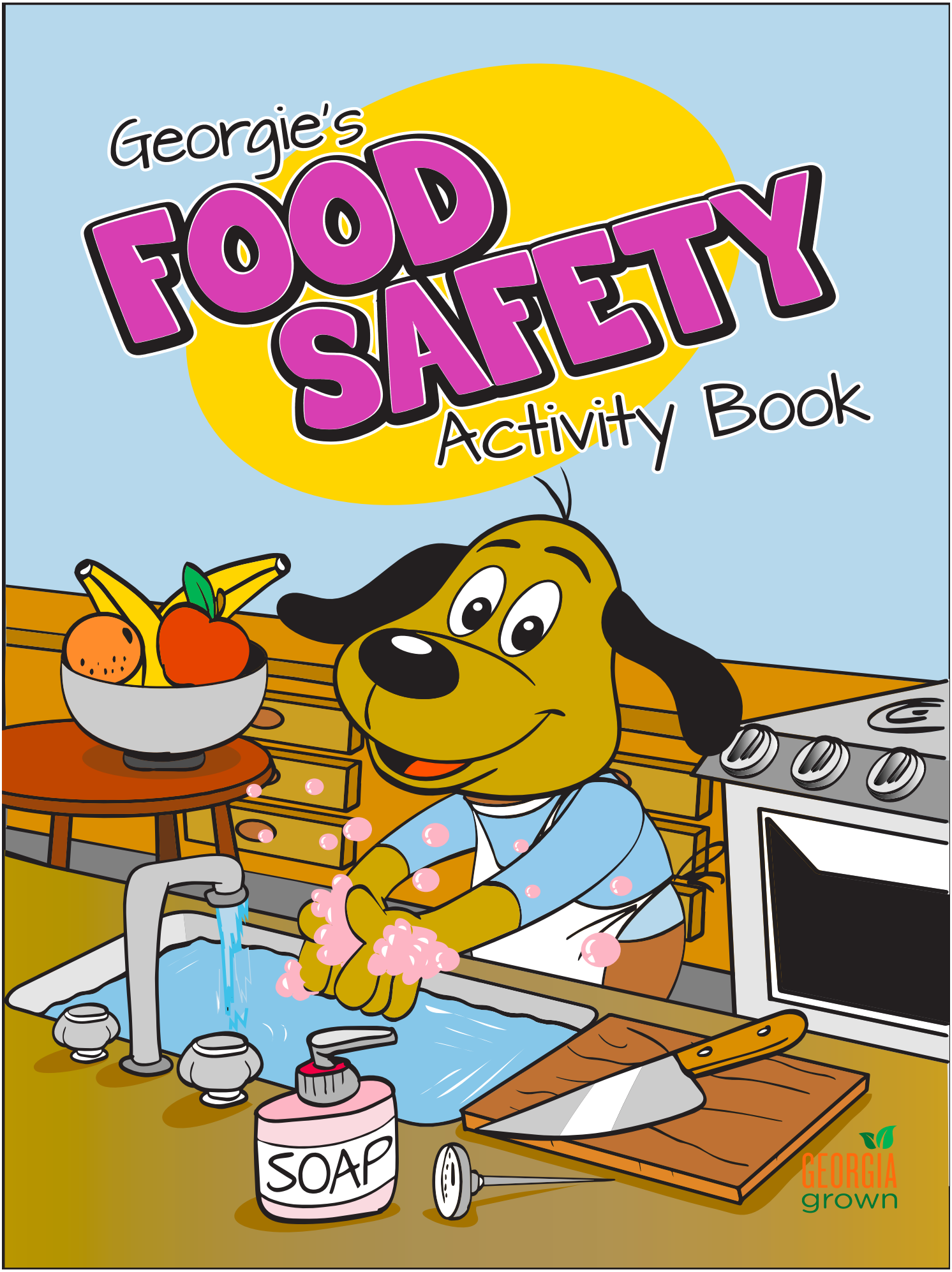
Georgie's FOOD SAFETY Activity Book



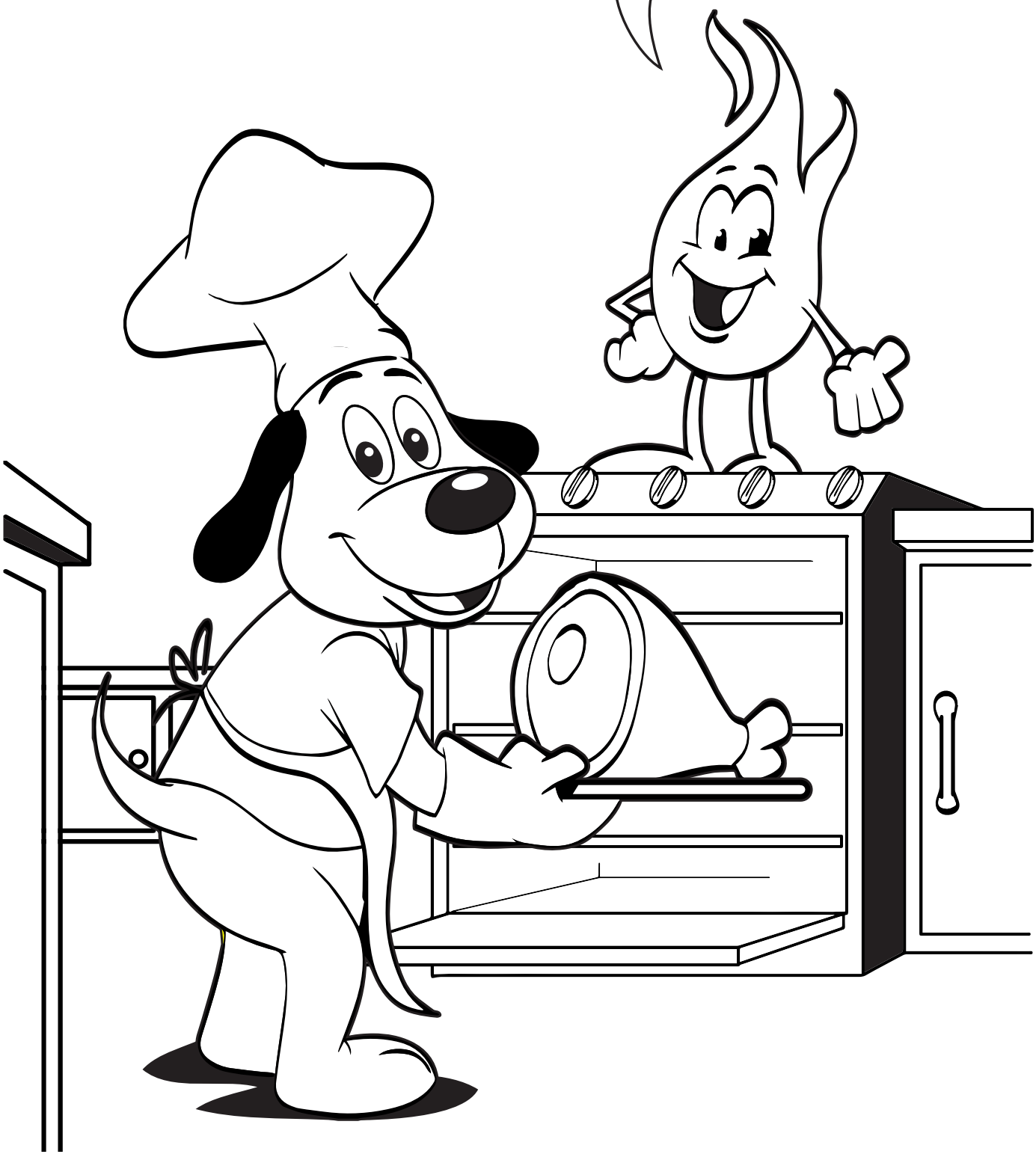
There are 4 important steps to food safety.

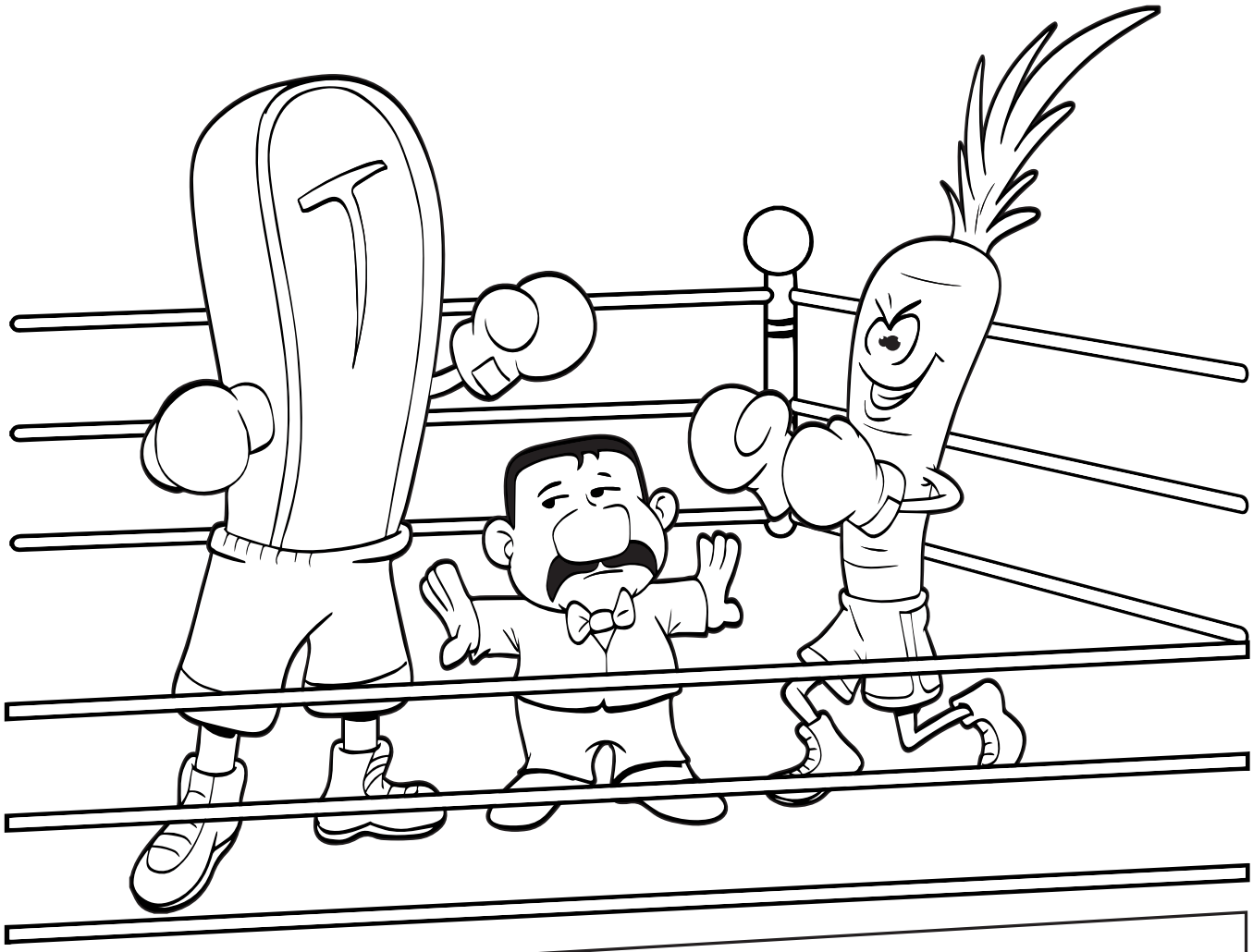
STEP 1:
CLEAN

Wash hands, counter tops, cutting boards and utensils before and after fixing food. Use warm, soapy water.

STEP 2: COOK

Cook meats, poultry and seafood to proper temperatures. Remember to reheat leftovers properly, too! Use a food thermometer to be sure.





STEP 3: SEPARATE

Keep raw and cooked foods apart to prevent cross contamination. Separate raw meat, poultry, and seafood from raw fresh fruits and vegetables.

STEP 4: CHILL

Always keep cold foods cold (and hot foods hot). Remember the "2 hour rule" and don't leave perishable foods unrefrigerated for more than two hours.

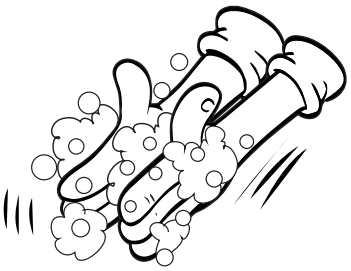
HOW TO WASH YOUR HANDS

Draw a line from each step to the correct picture

1. Wet hands.

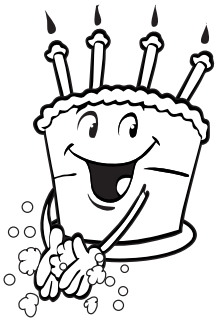
2. Rub hands together.

3. Rub hands together for 20 seconds. Sing Happy Birthday



4. Rinse hands.

5. Dry hands.

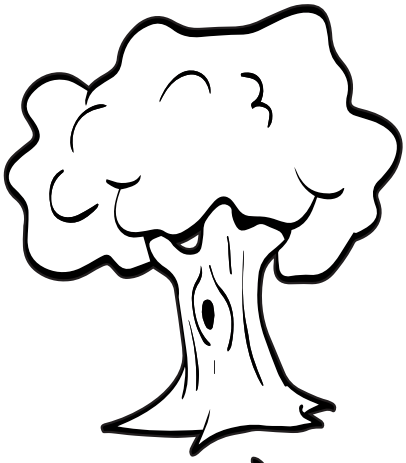


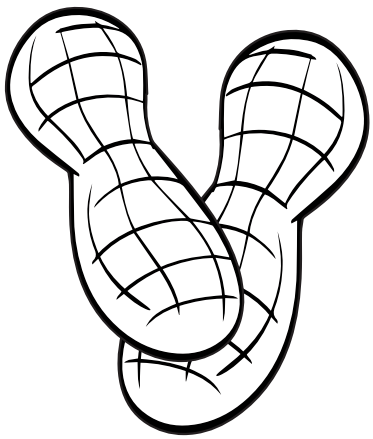
WORD SEARCH

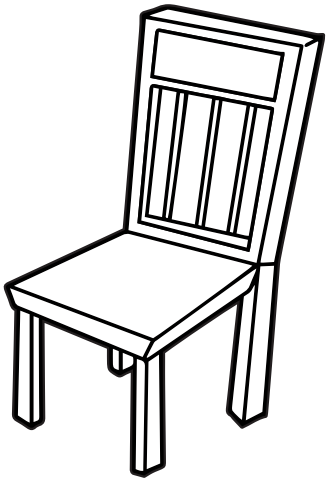
M D I T L C L F K R Q F B A C
B Q V U O S F W S A B Z J H O
R I N S E H A F U B L N Y W L
H R A H S U V O T L I A R R D
E A W X L H J P I V D E D J H
A T I W V C E H X Y N L Z P F
V E A F N L C J X E R C M O O
O S R R Y R T S I N N T O N E
H F X K A R F P T T B D H D H
Y E K K L P L R W M S F U G J
U S Y C B I E T U A C O S M K
C I J Y D I F S F Y T T J L R
E O T N E I D E R G N I Q K T
Y M O P C Q T U W A V H F R E
S X H K P Y U U G V Y D C D V

HOT
INGREDIENT
KEY
RINSE
SEPARATE
WASH
CHILL
CLEAN
COLD
COOK
DRY
FOODSAFETY

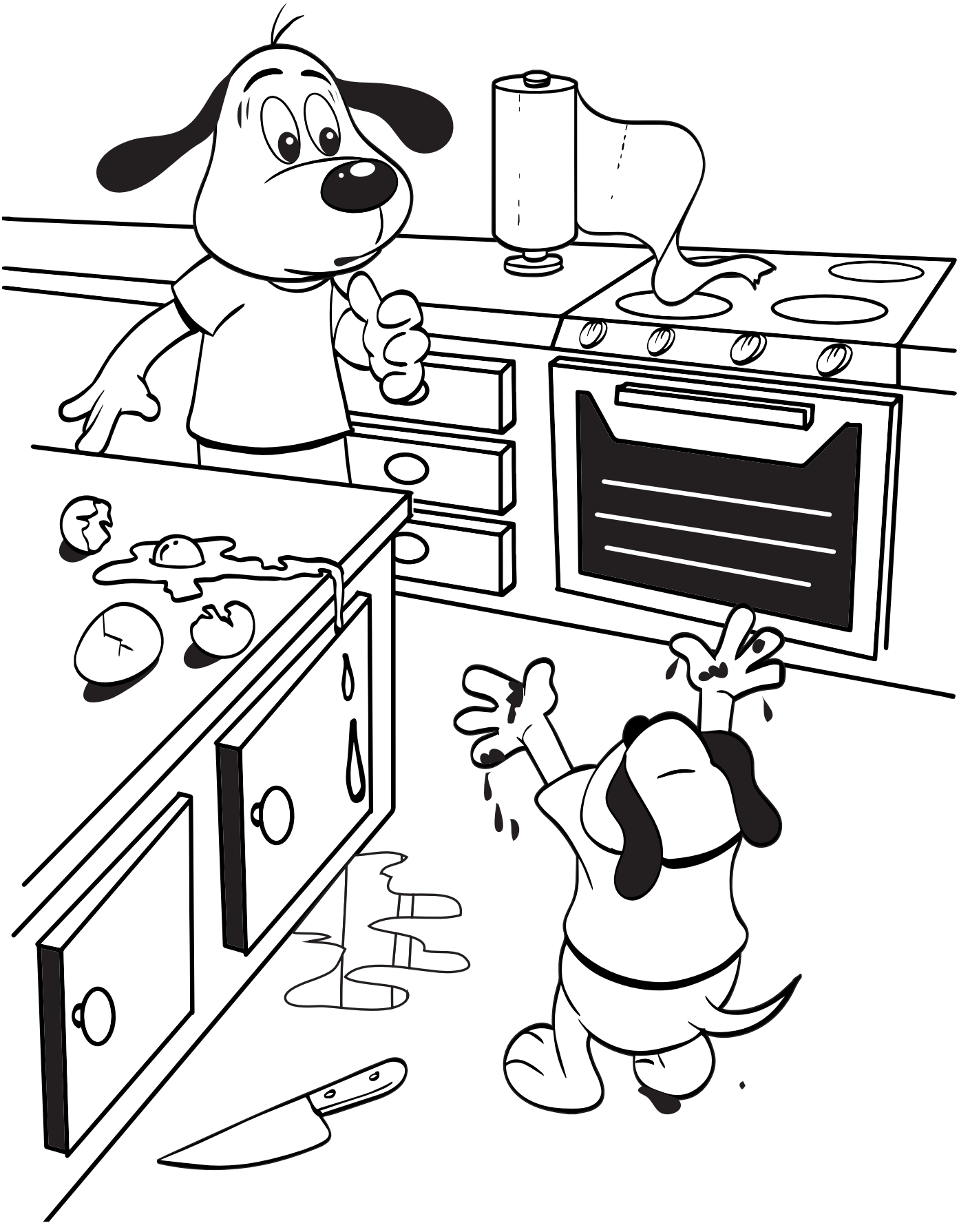
Can You Match The Crop To The Product It Makes?







Can You Find 4 Things That Are Wrong With This Picture?



Help Georgie wash his hands!

Which line leades to the sink?

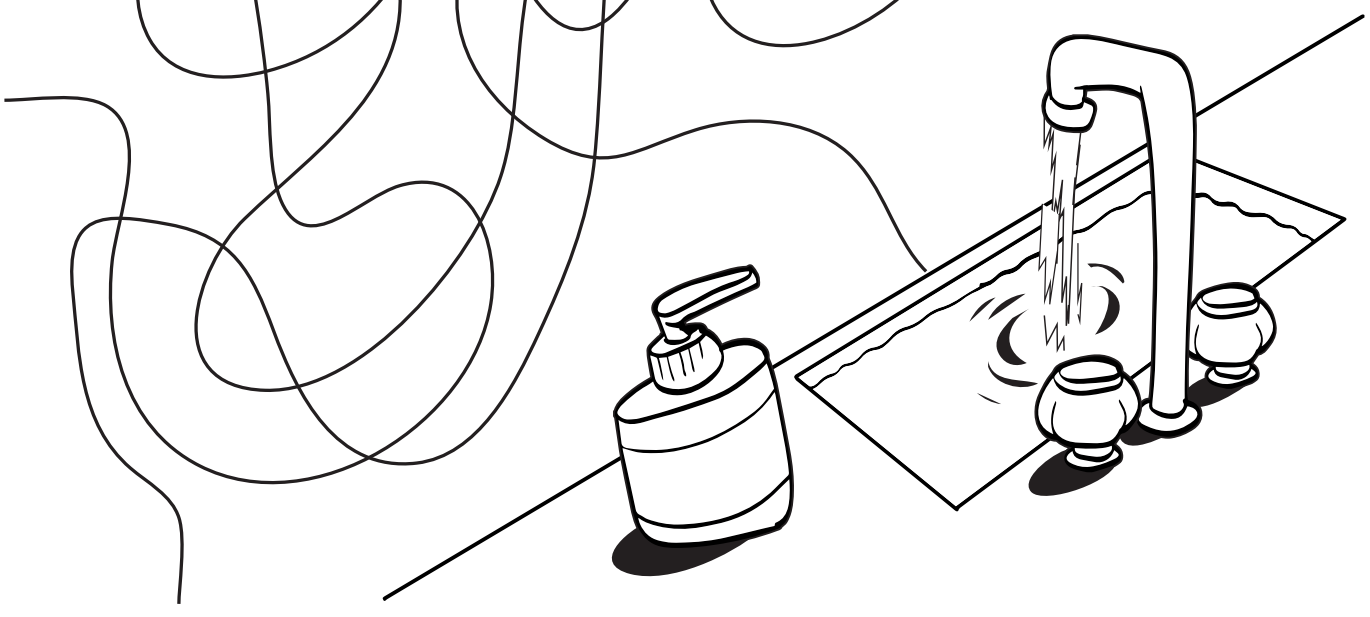
1

2

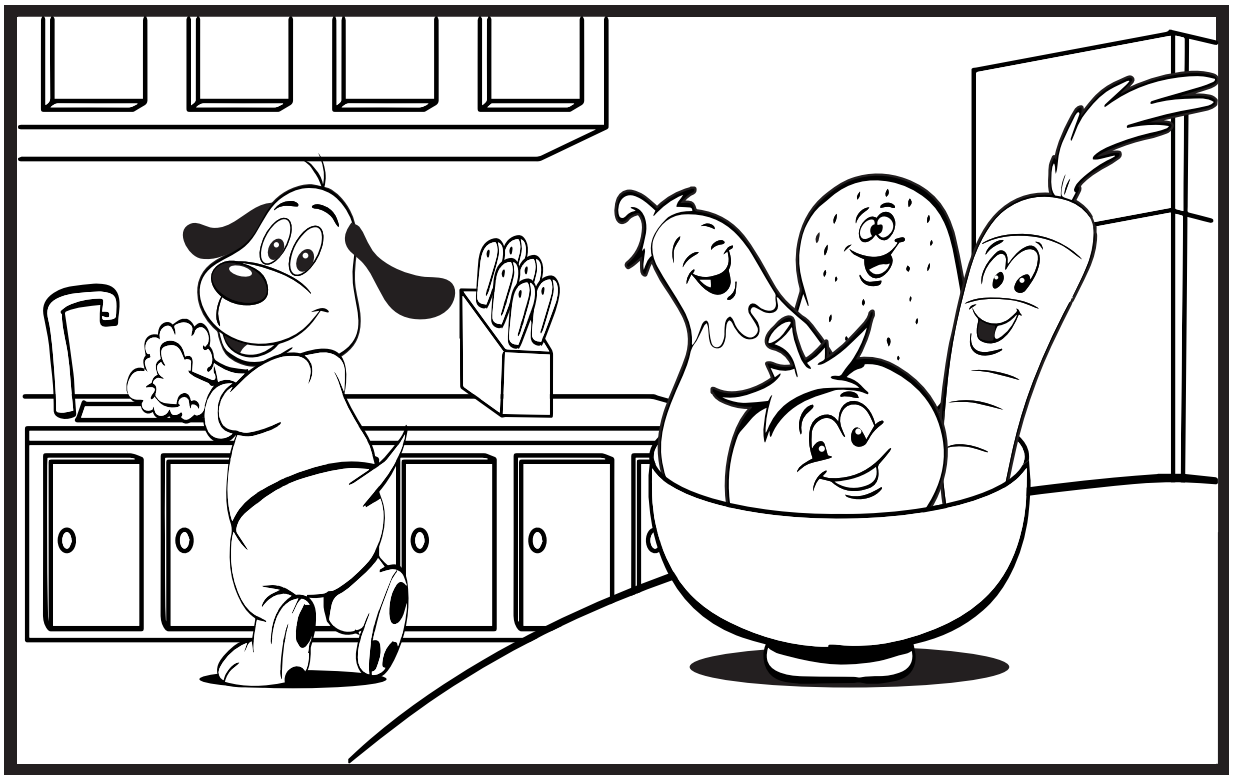
3

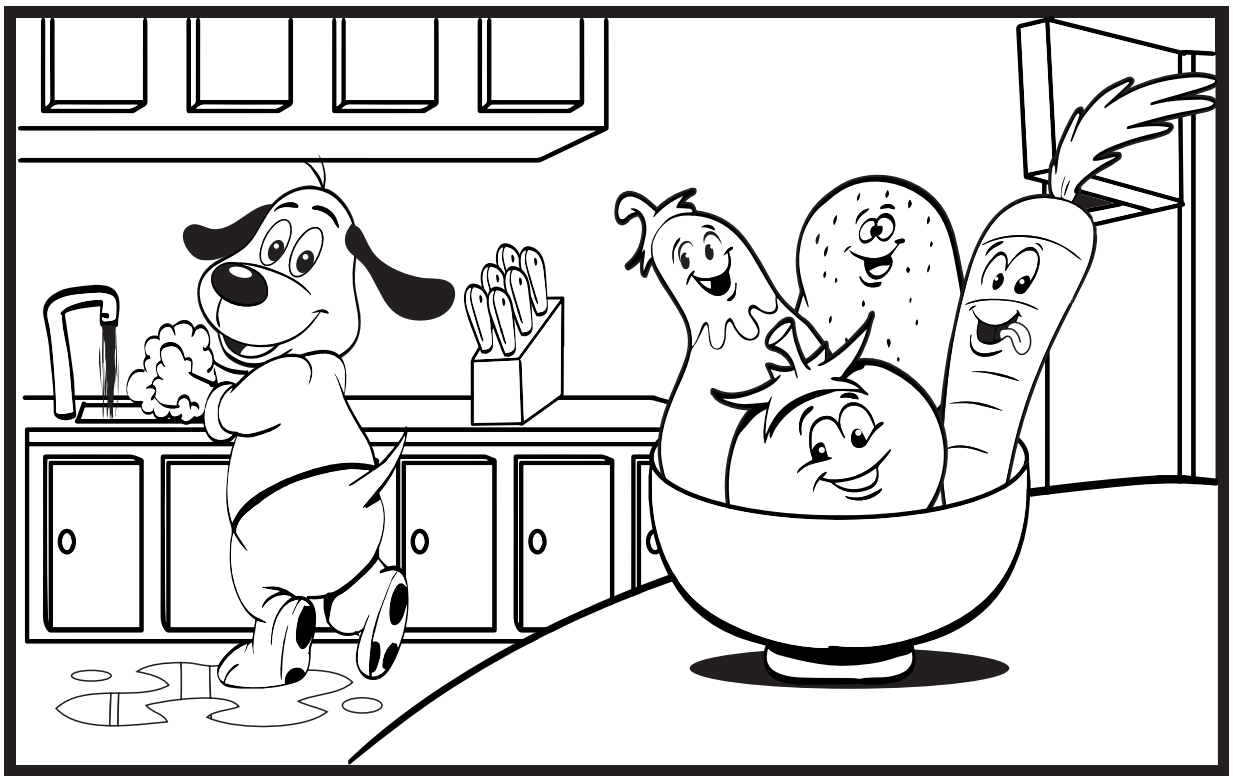
4

5

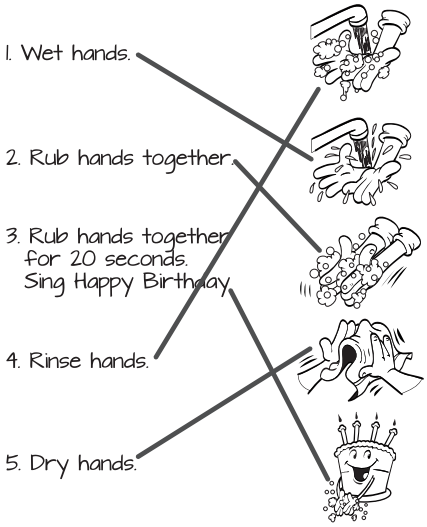


Can You Spot 6 Differences In The Pictures Below?

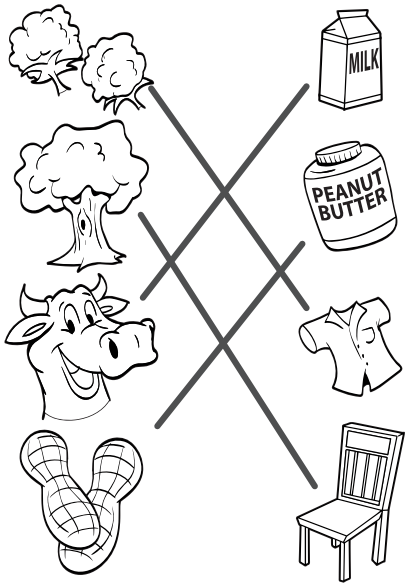


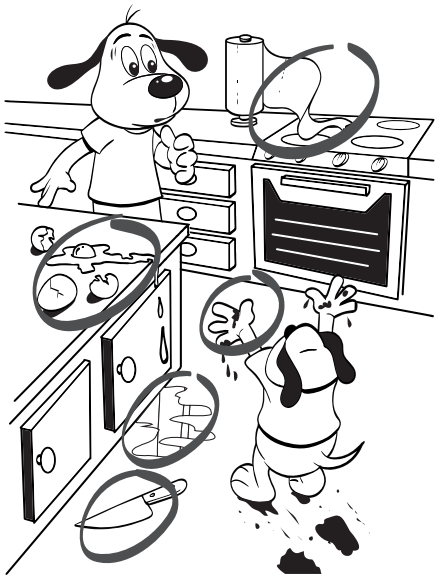


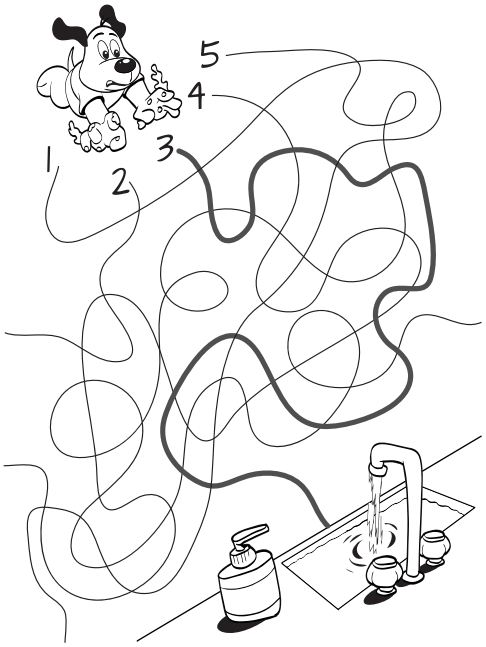
Solutions

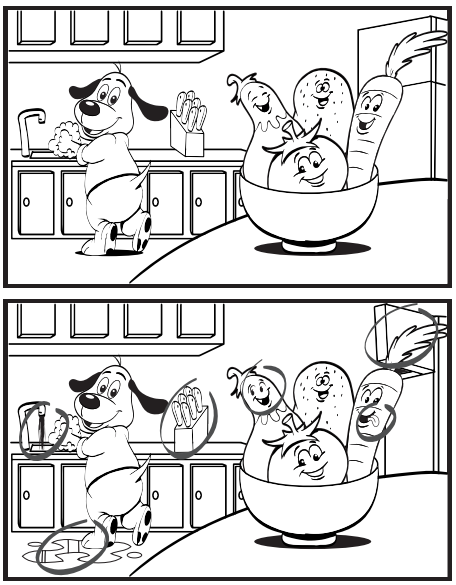


M D I T L C L F K R Q F B A C
B Q V U O S F W S A B Z J H O
R I N S E H A F U B L N Y W L
H R A H S U V O T L I A R R D
E A W X L H J P I V D E D J H
A T I W V C E H X Y N L Z P F
V E A F N L C J X E R C M O O
O S R R Y R T S I N N T O N E
H F X K A R F P T T B D H D H
Y E K K L P L R W M S F U G J
U S Y C B I E T U A C O S M K
C I J Y D I F S F Y T T J L R
E O T N E I D E R G N I Q K T
Y M O P C Q T U W A V H F R E
S X H K P Y U U G V Y D C D V

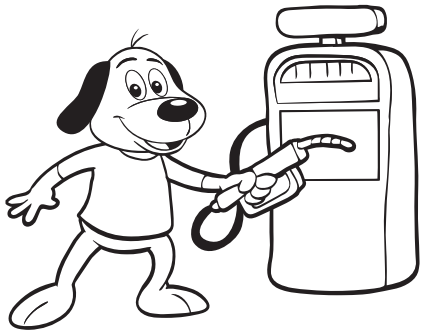






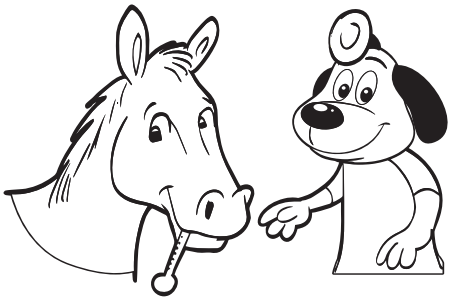


WHAT DOES THE GEORGIA DEPARTMENT OF AGRICULTURE DO FOR YOU?



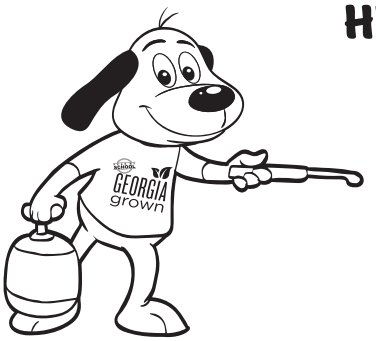
HONEST SCALES & GAS PUMPS

SAFE FOOD

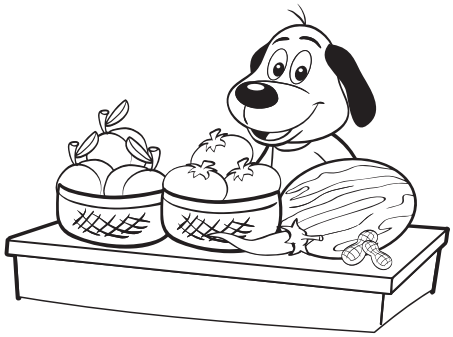


HEALTHY ANIMALS

HEALTHY PLANTS



INSECT CONTROL



FARMER'S MARKETS

GEORGIA grown

GARY W. BLACK, COMMISSIONER
GEORGIA DEPARTMENT OF AGRICULTURE

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